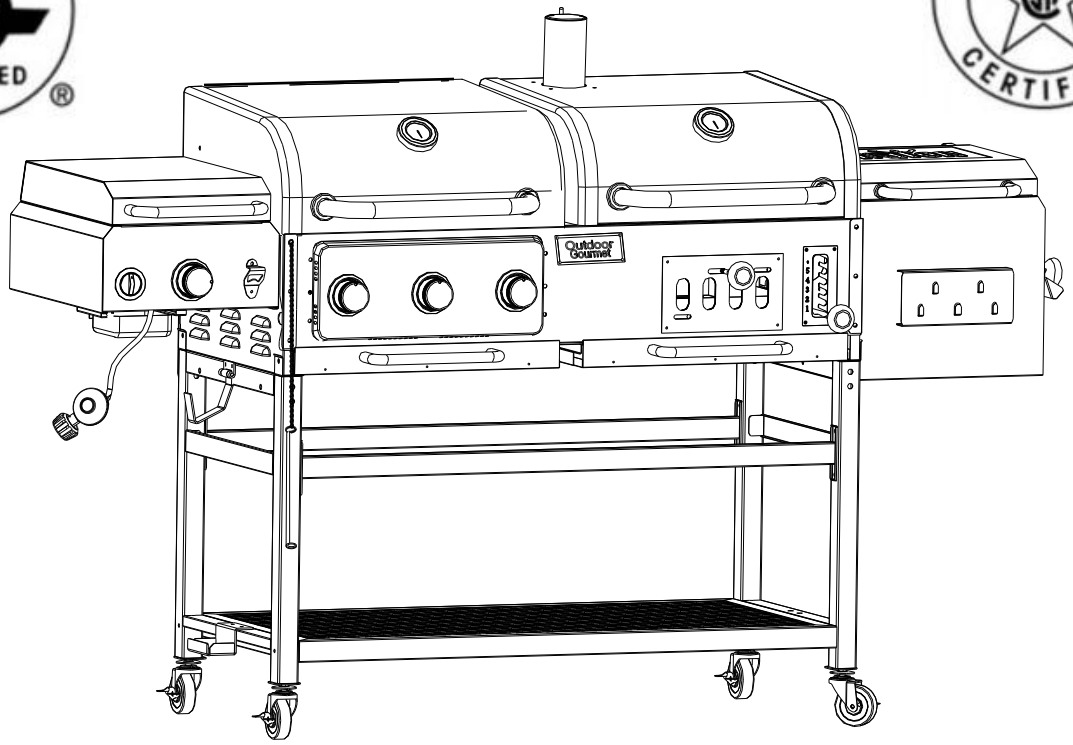
Outdoor Gourmet™
PRO SERIES

User Manual

TRITON DLX

Model #: FSODBG3003



Please keep this instruction manual for future reference

Customer Service: (888) 922-2336, 8:00am to 10:00pm, Monday thru Saturday

9:00am to 8:00pm Sunday

Central Standard Time

(Made in China)

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Warnings

FOR YOUR SAFETY:

1.Read this User Manual before attempting to assemble or operate your grill.
2.Follow all safety instructions.
3.Check for leaks according to directions in this Grill Guide before operating your grill, even if you purchased this grill assembled.
4.Keep this Grill Guide for future reference.
5.Contact **1-888-922-2336** should you need assembly assistance or have any questions.

THIS GRILL IS FOR OUTDOOR USE ONLY.

If stored indoors, then detach and leave propane cylinder outside.

TO THE INSTALLER OR PERSON ASSEMBLING THIS GRILL:

Leave this User Manual with the consumer.

TO THE CONSUMER:

Retain this User Manual for future reference.

Safety Precautions

Always read and follow all **DANGER, WARNING, AND FOR YOUR SAFETY** notices in this User Manual. Failure to follow these notices may result in property damage, bodily or physical injury, or death.

1. Grill installation must conform with local codes, or in their absence, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
2. This gas grill, when installed, must be electrically grounded in accordance with local codes, or, in the absence of local codes, with the National Electrical Code, ANSI Z21.58-2007, or the Canadian Electrical Code, CSA 1.6-2007.
3. This gas grill is intended for outdoor use only, and should not be used in a building, garage, or any other enclosed area.
4. This gas grill is not intended to be installed in or on recreational vehicles and/or boats.
5. Never use any other type of fuel for this grill other than LP gas (propane).
6. Only use the pressure regulator with a type 1 connector that is supplied with this gas grill
7. Before each use, check the gas hose for excessive abrasion, cracking, fraying, wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.
8. Always perform a Leak Test before operating your grill.

⚠ WARNING

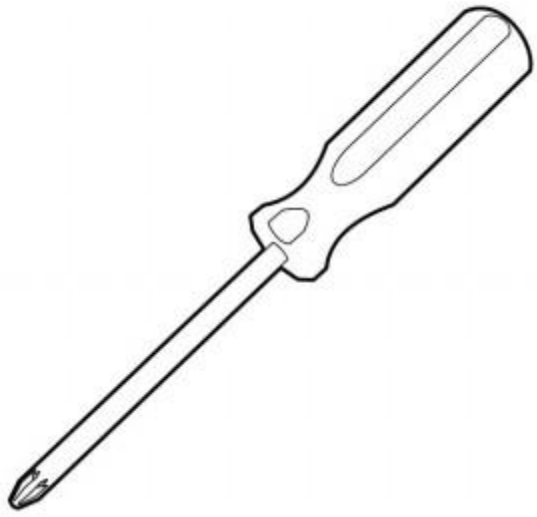
1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

⚠ DANGER

If you smell gas:

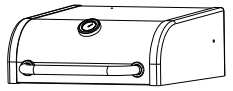
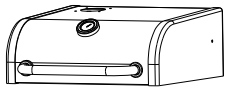
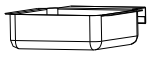
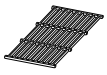
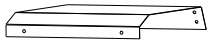
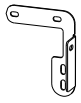
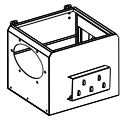
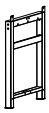
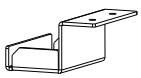
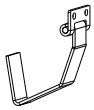
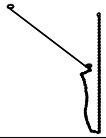
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from appliance and call your local fire department.

Tools Required

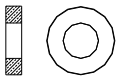
1	Adjustable wrench (not included)	
2	Screwdriver (not included)	

Parts List

Parts List

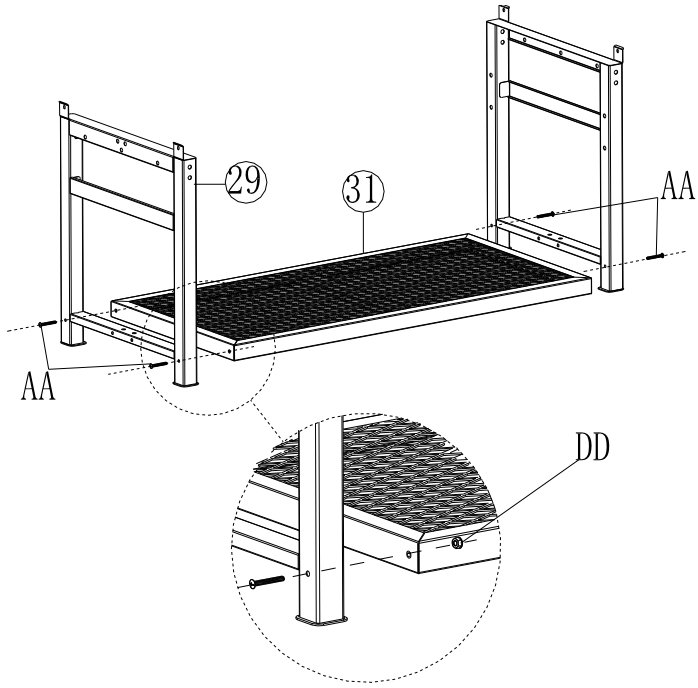
1 Back Panel 1PC	2 Charcoal Stack 1PC	3 Lid Hinges 6 PCS	4 Gas Lid 1PC 
5 Charcoal Lid 1PC 	6 Warming Rack 2PCS	7 Cooking Grate 4PCS	8 Flame Tamers 3PCS
9 Bottom Hinges 6 PCS	10 Body 1PC	11 Airvent Handle 1PC	12 Knob Base 1PCS
13 Knob 1PC	14 Searing Burner Body 1PC	15 Drip Pan (Searing Burner) 1PC 	16 Searing Burner 1PC
17 Electrode 1PC	18 Cooking Grate (Searing Burner) 1PC	19 Support Plate 2PCS	20 Drip Tray 2PCS
21 Cooking Grate (Firebox) 2PCS 	22 Lid (Firebox) 1PC	23 Lining Of Lid (Firebox) 1PC 	24 Triangular Bracket-R 1PC 
25 Triangular Bracket-L 1PC	26 Handle (Firebox) 1PC	27 Firebox 1PC 	28 FireboxCharcoal Pan 1PC
29 Legs 2PCS 	30 Long Fence Rail 2PCS	31 Bottom Shelf 1PC	32 Threaded Caster 4PCS
33 Gas Tank Holder 1PC 	34 Gas Tank Hook 1PC 	35 Extension Wire 1PC 	36 Lift Knob (Charcoal Basket) 1PC

Hardware

Hardware List					
	AA	BOLT M6*50 (4PCS)		BB	PIN ROLL (6PCS)
	CC	BOLT M6*12 (56PCS)		DD	NUT M6 FLANGE LOCK (24PCS)
	EE	BOLT M6*40 (24PCS)		FF	BOLT M4*8 (4PCS)
	GG	BOLT M6*15 (2PCS)		HH	Cotter Pin 1.5*28 (10PCS)
	II	spacer"M6" (2PCS)			

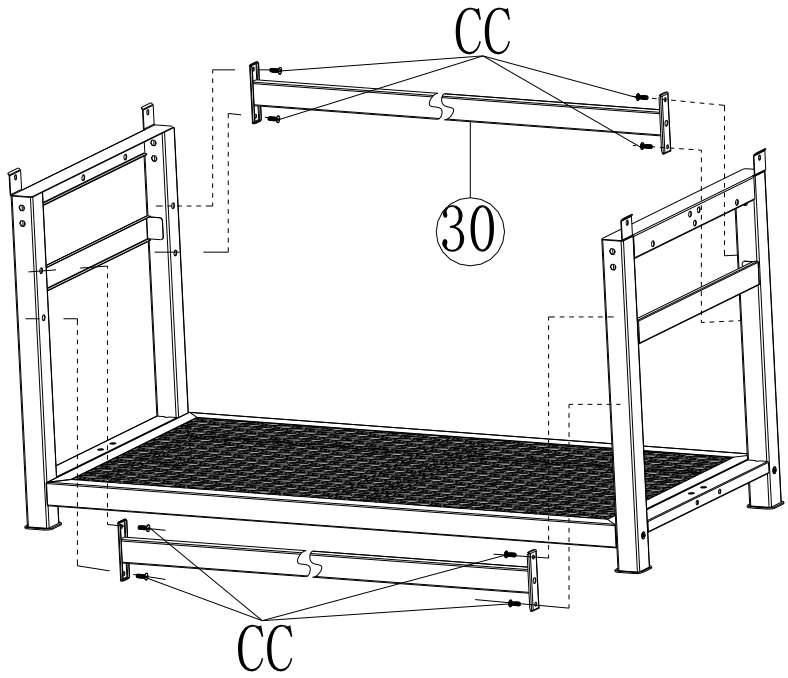
Step 1:

Assemble the bottom shelf (31) to the legs (29) using BOLT M6*50 (AA)- 4PCS and NUT M6 FLANGE LOCK (DD)-4PCS.

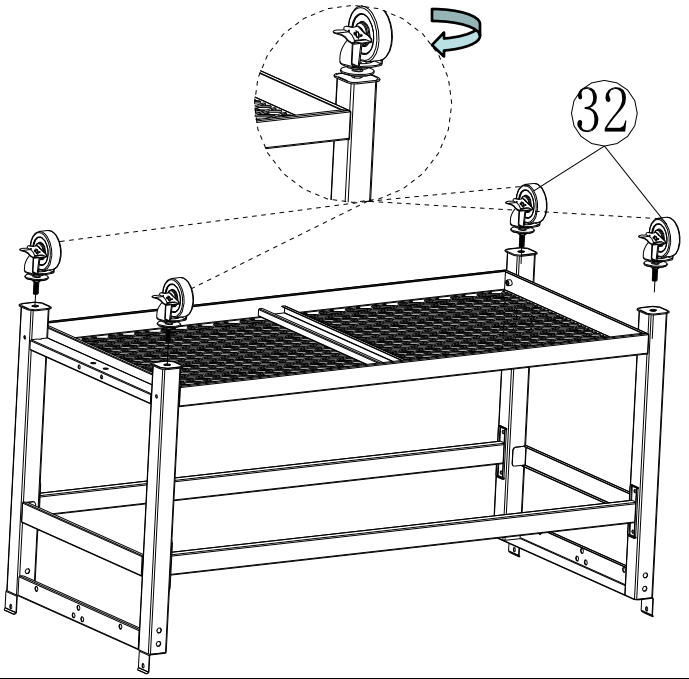


Step 2:

Assemble both of the long fence rails (30) to both legs using BOLT M6*12 (CC)-8PCS.

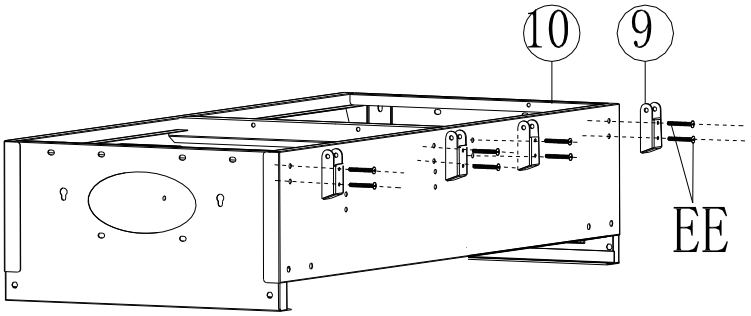


Step 3:
Assemble the threaded caster (32) to legs by twisting clockwise until tight. Turn over the bottom assembly when completed and lock all casters to prevent from moving.



Step 4:

Assemble the bottom hinges (9)-4PCS to the back of body (10) using BOLT M6*40 (EE)-8PCS.



Step 5:

Align and place body on top of the legs. Using BOLT M6*12 (CC)-10PCS, attach the triangular bracket left (25) and right (24) to back of body and legs as shown in the **Fig.1**. Secure front of body to legs using M6*12 (CC)-2PCS with M6 SPACER (II)-2PCS.

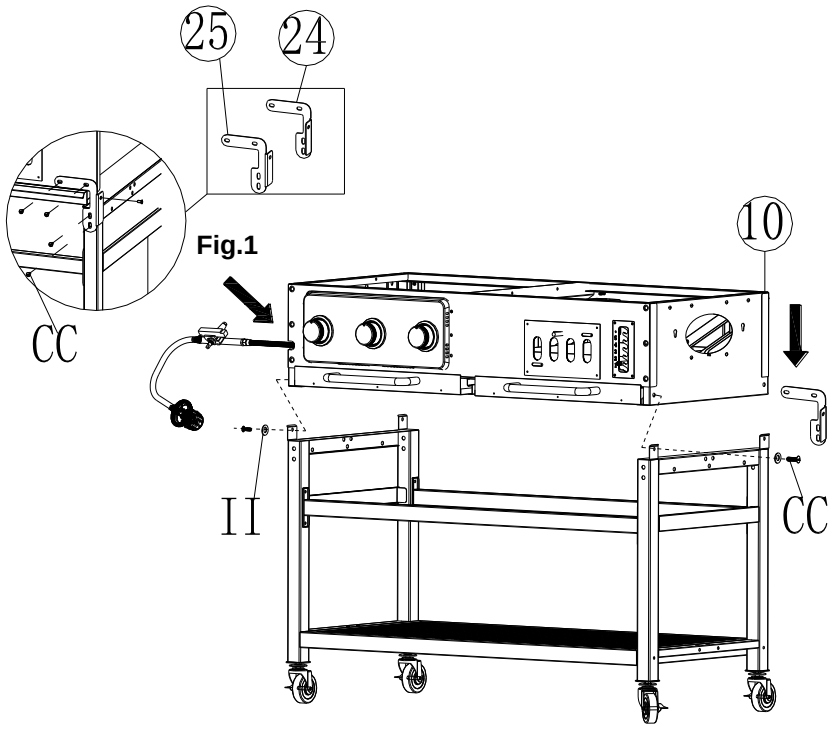
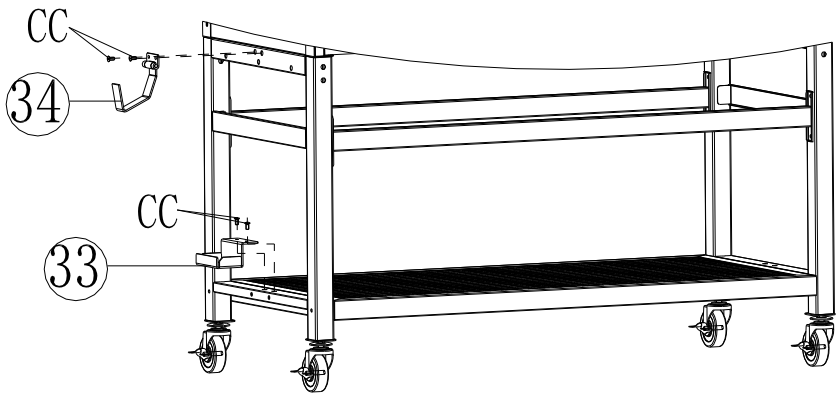


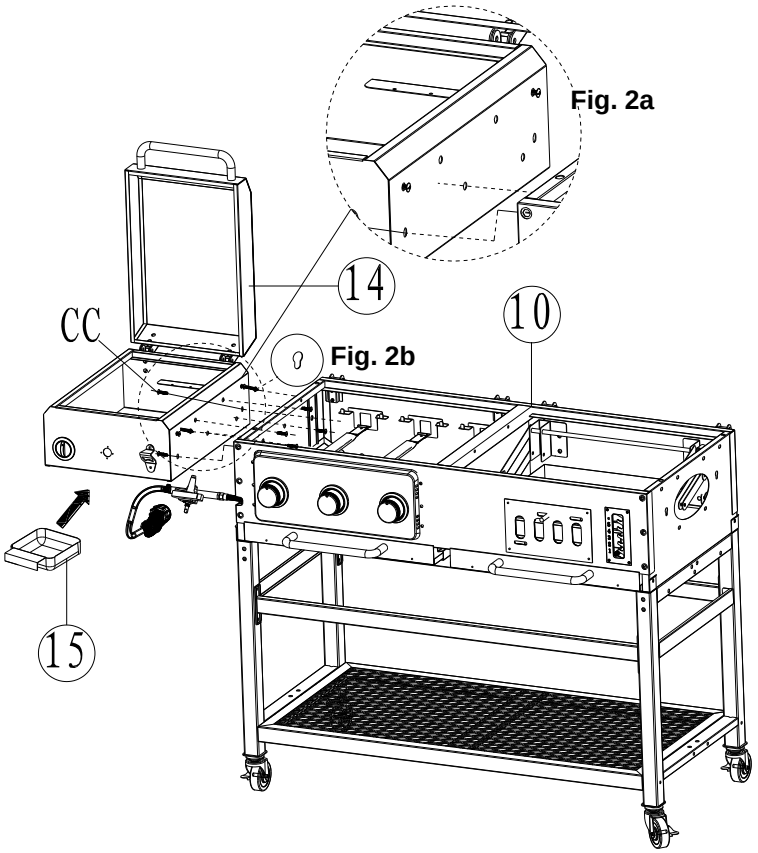
Fig.1

Step 6:

Assemble gas tank holder (33) and gas tank hook (34) on the left leg using BOLT M6*12 (CC)-4PCS.

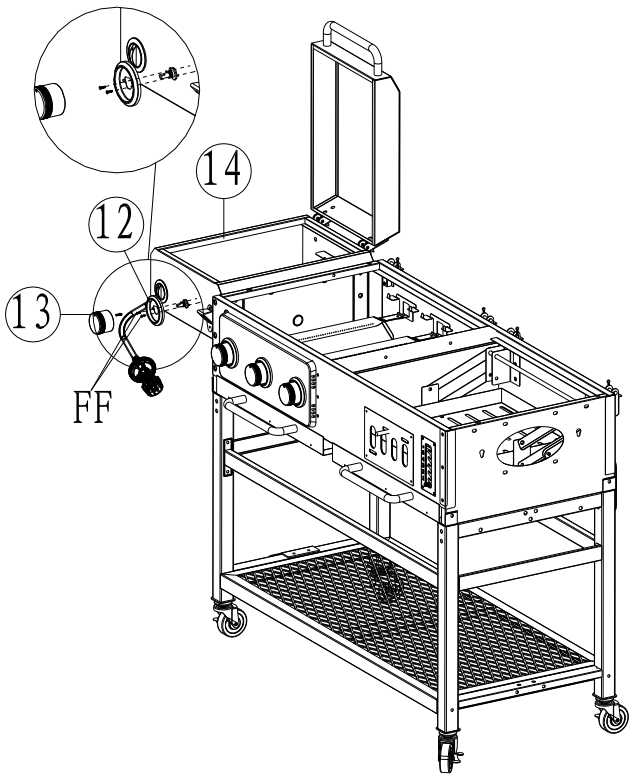


Step 7:
Screw in BOLT M6*12 (CC)-2PCS halfway on the upper corners of the searing burner body (14) as shown in **Fig. 2a**. Slide in the two screws in opening **(Fig. 2b)** to hold the searing burner body in position. Using M6*12 (CC)-6PCS, fasten the side burner body in place and tighten all screws. Slide drip pan (15)-1pcs underneath searing burner body.



Step 8:

Mount knob base (12) to front of side burner body (14) using BOLT M4*8 (FF)-2PCS.
Push knob (13) into searing burner gas controller.



Step 9:
Assemble the searing burner (16) into searing burner body (14). Secure back of the burner using BOLT M4*8(FF)-2PCS. Affix the terminal to gas controller as shown in **Fig. 3**.

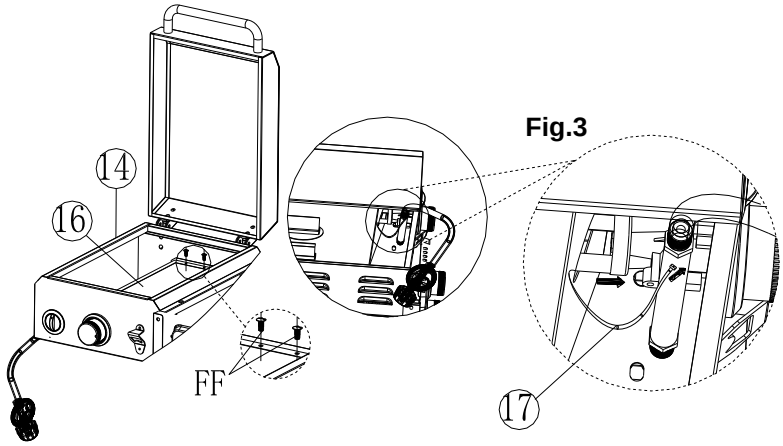
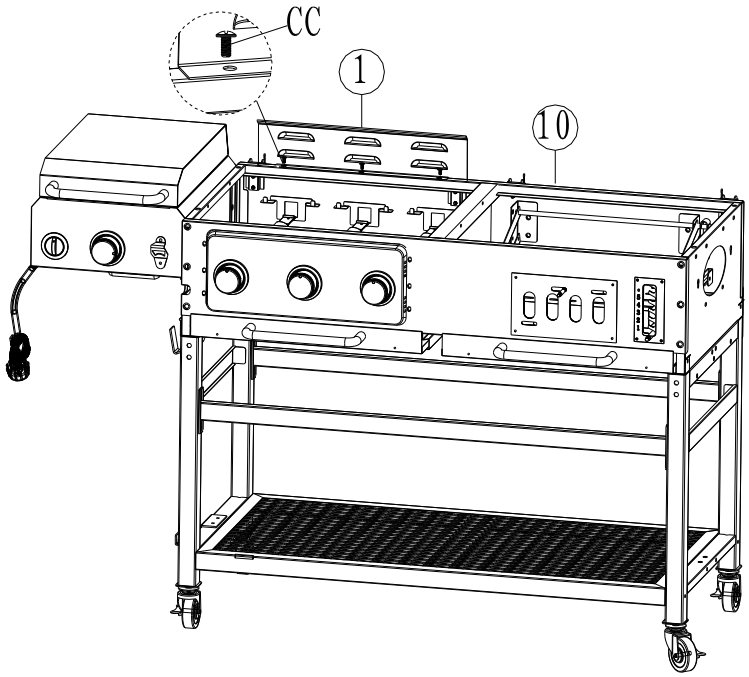
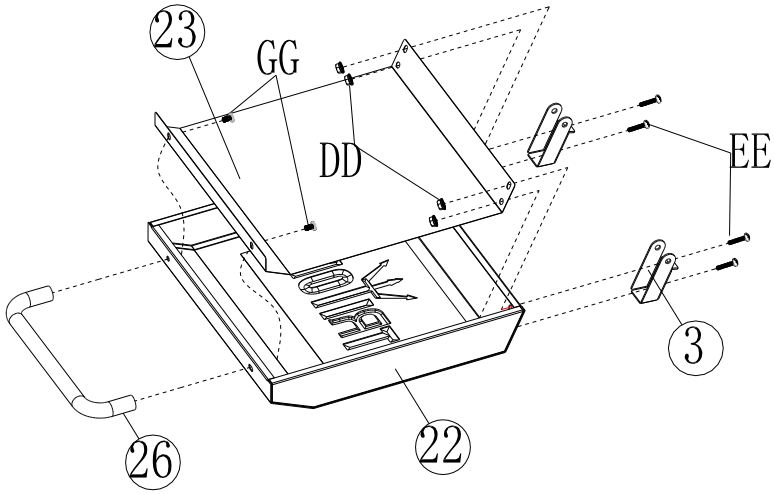


Fig.3

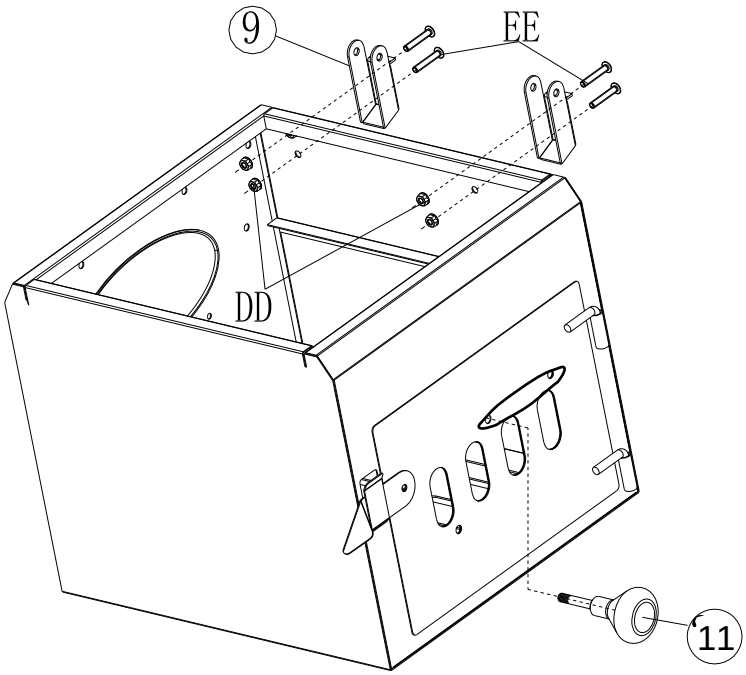
Step 10:
Assemble back panel(1) to back side of gas side using BOLT M6*12(CC)-3PCS.



Step 11:
Assemble lining (23) to firebox lid (22) and back hinges (3)-2PCs using BOLT M6*40 (EE)-4PCS and NUT M6 FLANGE LOCK (DD)-4PCS.
Assemble the firebox handles (26) to firebox lid using BOLT M6*15 (GG)-2PCS.



Step 12:
Assemble bottom hinges (9) to firebox body (27) using BOLT M6*40 (EE)-4PCS and NUT M6 FLANGE LOCK (DD)-4PCS. Close firebox door and assemble air vent handles (11) to firebox twisting clockwise.



Step 13:

Screw in BOLT M6*12 (CC)-2PCS halfway on the firebox (27) as shown in **Fig. 4a**. Slide in the two screws in opening **(Fig. 4b)** to hold the firebox in position. Using M6*12 (CC)-9PCS, fasten the firebox in place and tighten all screws.

Fig. 4b

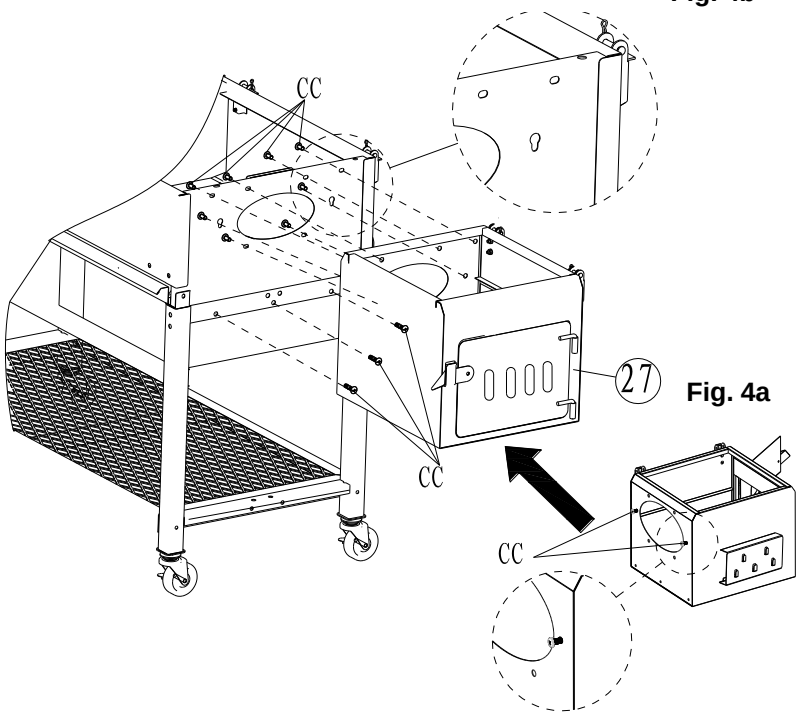
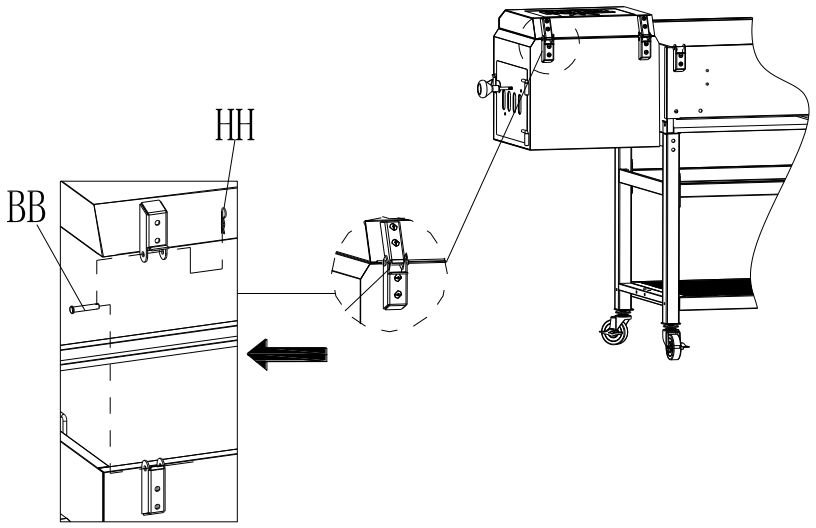


Fig. 4a

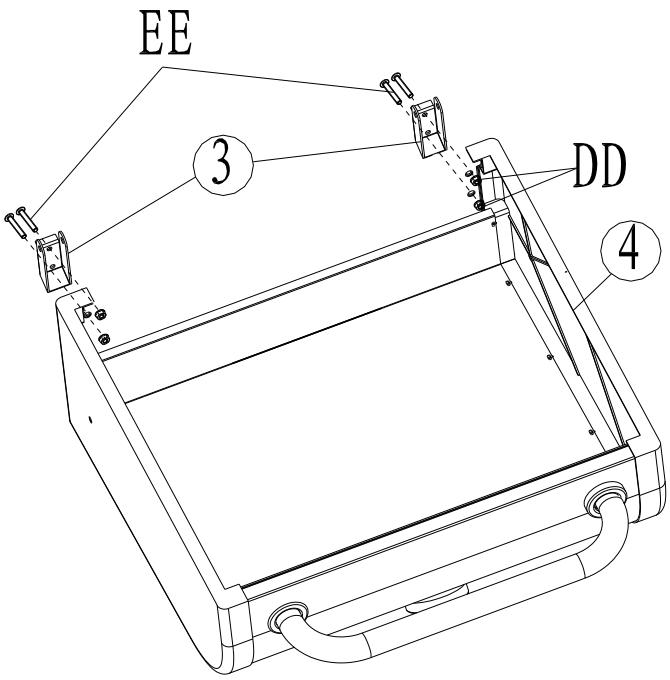
Step 14:

Align and place firebox lid on top of the firebox body. Place PIN ROLL (BB)-2PCS through the hinges and secure with COTTER PIN (HH)-2PCS.

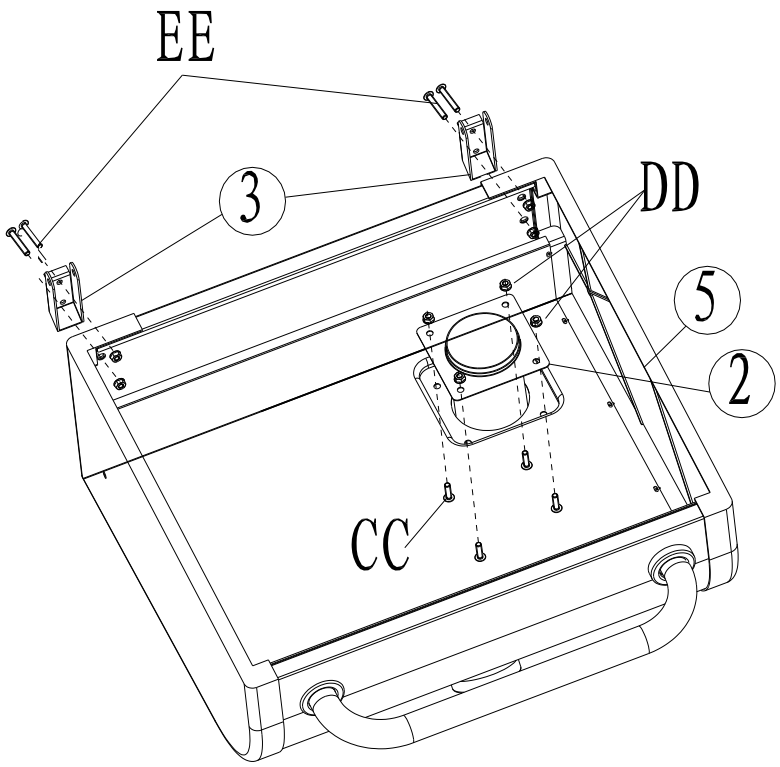


Step 15:

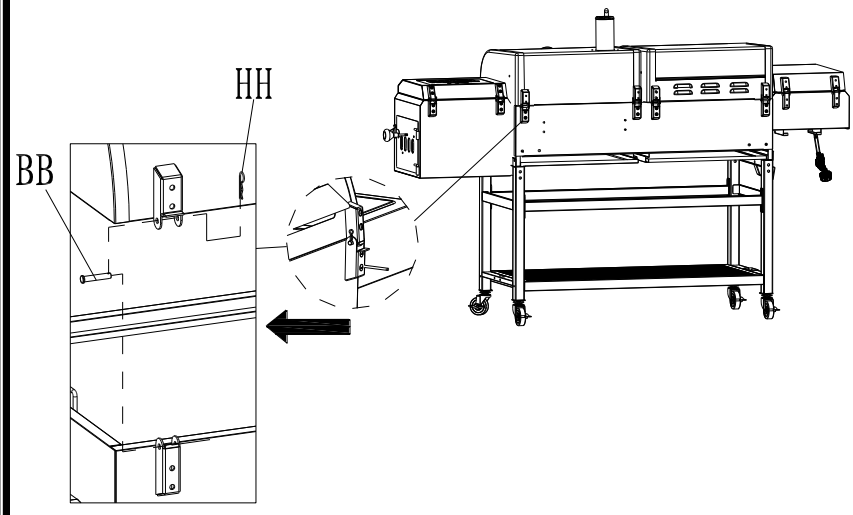
Assemble lid Hinges (3)-2PCS on gas lid (4) using M6*40 (EE)-4PCS and NUT M6 FLANGE LOCK (DD)-4PCS.



Step 16:
Assemble lid Hinges (3)-2PCS on charcoal lid (5) using M6*40 (EE)-4PCS and NUT M6 FLANGE LOCK (DD)-4PCS. Attach the charcoal stack (2)-1PC on charcoal lid (5) using BOLT M6*12 (CC)-4PCS and NUT M6 FLANGE LOCK (DD)-4PCS.



Step 17：
Align and place gas lid on top of the body (left side). Place PIN ROLL (BB)-2PCS through the hinges and secure with COTTER PIN (HH)-2PCS. Align and place charcoal lid on top of the body (right side). Place PIN ROLL (BB)-2PCS through the hinges and secure with COTTER PIN (HH)-2PCS.



Step 18:

Place flame tamer (8)-3pcs into gas side of body. Refer on **Fig. 4**.

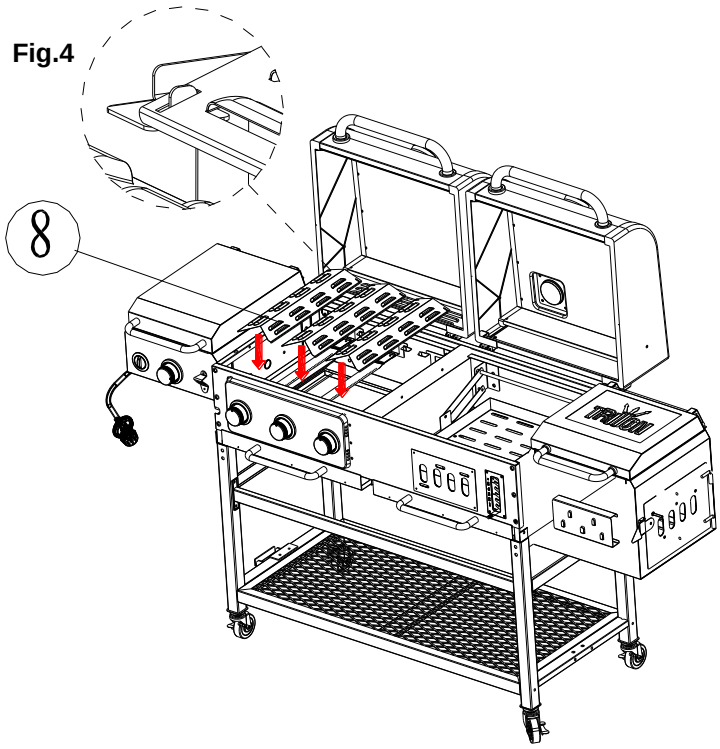
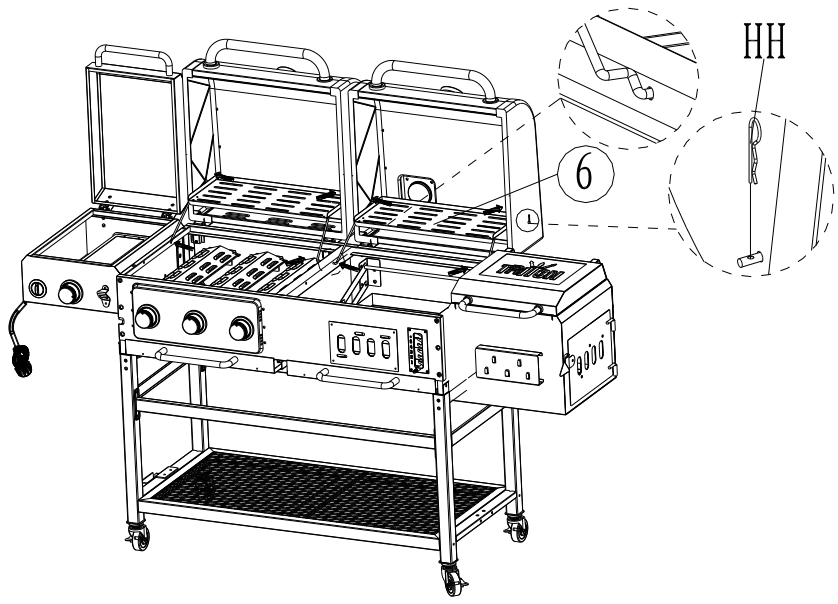


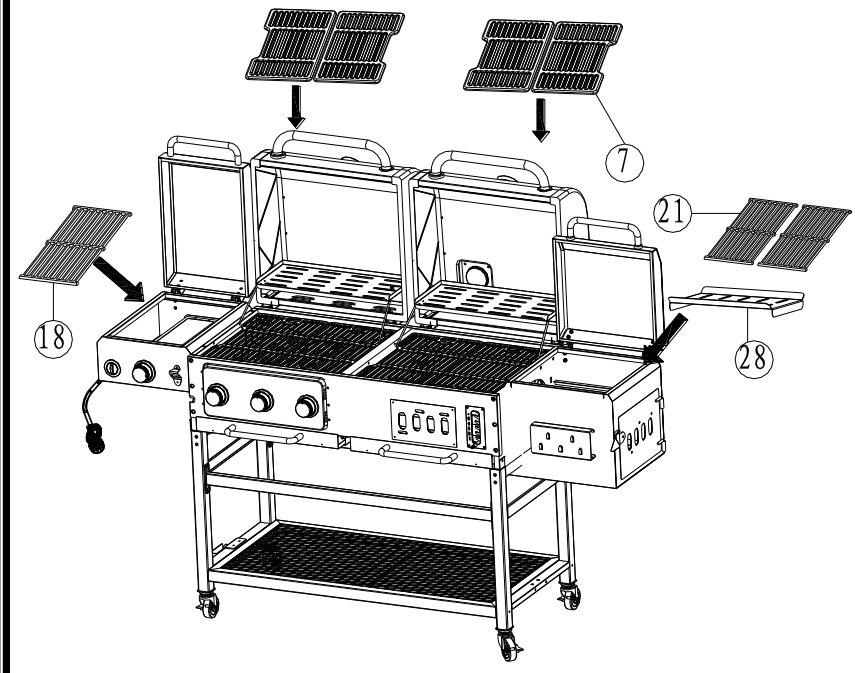
Fig.4

Step 19:
Assemble the warming rack (6)-2PCS by inserting the top two ends to lids and bottom side to body. Secure the top part of warming rack with COTTER PIN (HH)-4PCS.



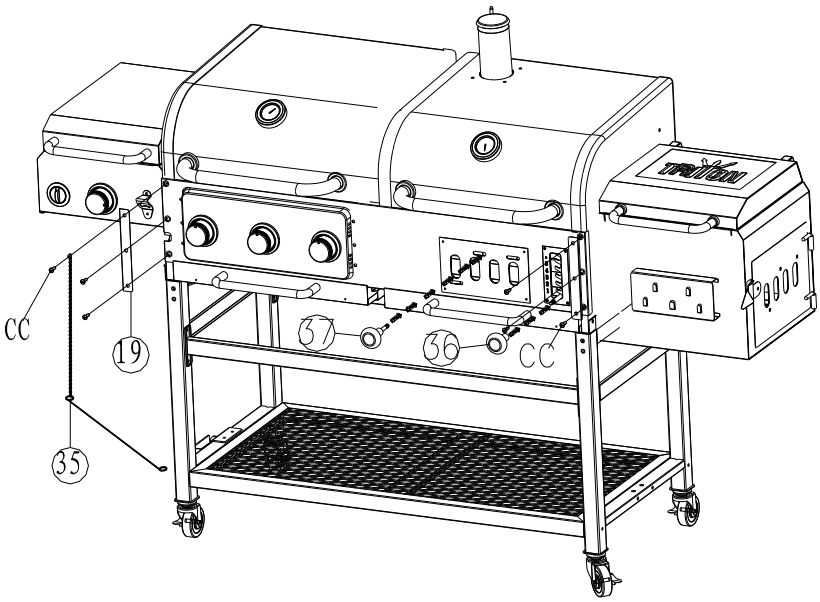
Step 20:

Place cooking grates (18)-1PCS on searing burner. Place cooking grate (7)-4PCS on gas and charcoal side. Place firebox charcoal pan (28) and cooking grates (21)-2PCS into firebox.

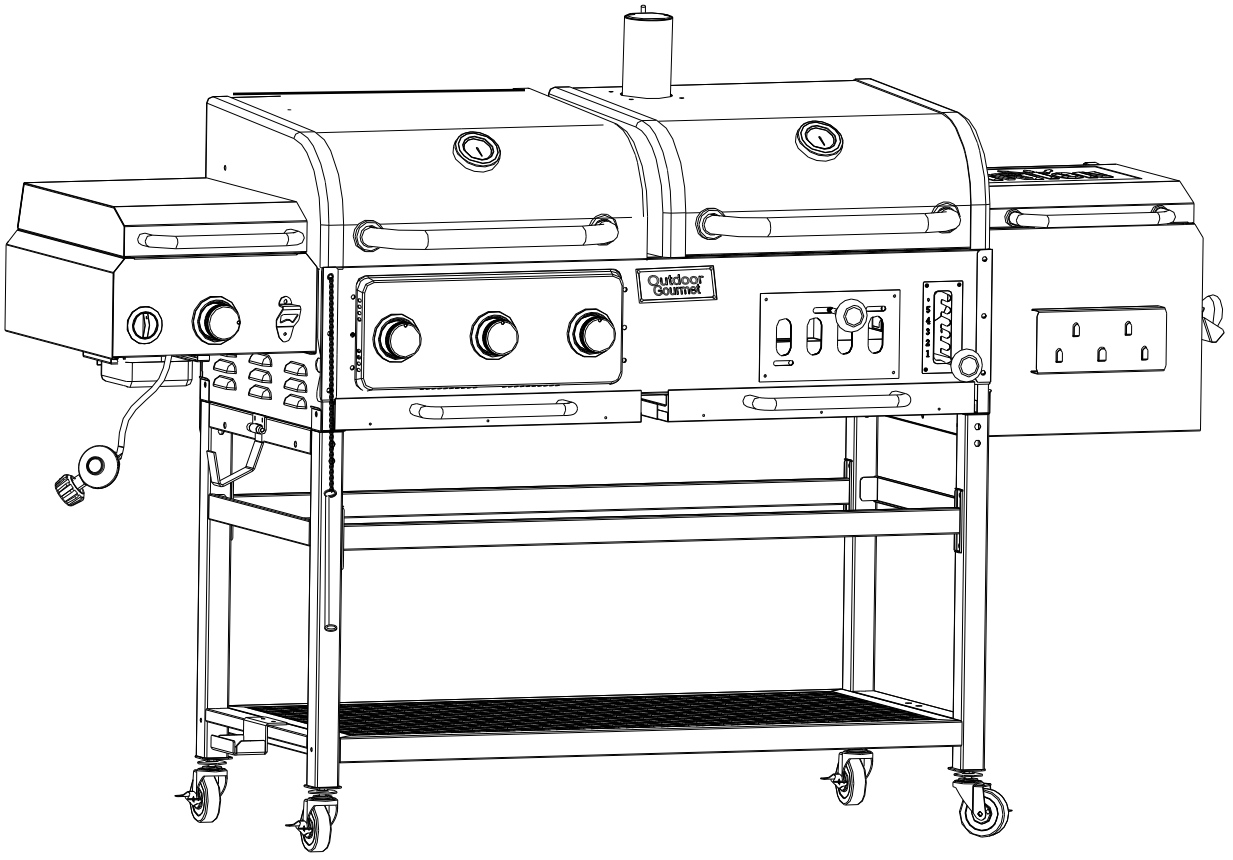


Step 21:

Assemble lift knob (36) and air vent handle (11) on body. Assemble the support plates (19) and extension wire (35) on front sides of the body using BOLT M6*12 (CC)-6PCS.



FULLY ASSEMBLY



GAS GRILL

General Information and Instructions

Your new Outdoor Gourmet™ Grill has been designed and manufactured to high quality standards. It will provide you with many years of enjoyment with a minimal amount of maintenance. Please keep in mind the following **FOR YOUR SAFETY**.

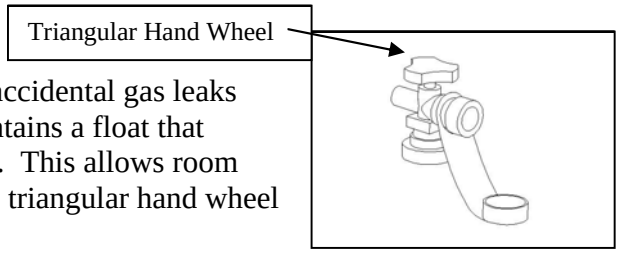
OPERATION

1. Your gas grill requires reasonable care during operation. It will be hot during cooking and cleaning. You should never leave the grill unattended or move the grill when in use.
2. Children should never use your gas grill. Keep younger children and pets away when in use.
3. Only use your gas grill outside in a well-ventilated area. Never use indoors in any building, garage, shed, or under any type of flammable canopy or overhang.
4. Ensure your grill is on level ground and the locking casters are locked before use.
5. Turn all gas valves off should the burners go out when cooking. Open the lid and wait 5 minutes before relighting.
6. Do not lean over the grill or touch the edges of the firebox or lid when in use.
7. Turn the burners off, close the lid, and shut off the LP cylinder should a grease fire occur.
8. Do not obstruct the flow of combustion and ventilation air to this grill.
9. Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
10. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
11. Do not put a barbecue cover or other flammable material in the storage area of this grill.
12. Do not use charcoal briquettes, lava rock, or any type of ceramic product in the gas section of this grill.
13. Do not install or use on or in a recreational vehicle and/or boats.

LP Gas and Cylinder Information

Your new gas grill operates on LP (Liquid Petroleum) Gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten cabbage for your safety.

Your grill uses the newest and safest LP Gas Cylinder.



1. O.P.D. (Overfill Protection Device) – prevents accidental gas leaks caused by overfilling of the tank. Each tank contains a float that closes the input valve when the tank is 80% full. This allows room for the LP gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of tank.
2. Q.C.C.1 Type 1 Quick Connect Valve – provides fast tank hook-ups and requires only to be tightened by hand.

In addition, the LP tank you use with your grill must meet the following requirements

1. Required Measurements: 12-1/2” (317mm) in diameter and 18-1/2” (472mm) in height.
2. 20-pound (9.1kg) propane cylinder.
3. Constructed and marked with U.S. Department of Transportation (D.O.T.) for the US or CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, for Canada.
4. A safety release valve.
5. A means for vapor withdrawal.

⚠ WARNING

1. Do not attempt to use a cylinder with any other type of connection device.
2. Do not attempt to use a cylinder with a larger capacity

⚠ WARNING

A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your dealer immediately.

⚠ WARNING

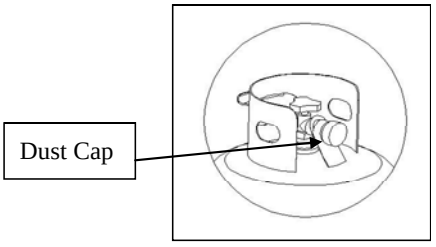
1. Never store any extra cylinders near your grill.
2. Keep cylinders out of direct sunlight and high heat.
3. Never fill your cylinder over 80% full by volume. This may cause release of gas from the safety release valve.
4. Immediately call your LP dealer or fire department should you hear, smell, or see escaping gas from the cylinder.
5. Do not insert any type of foreign objects into the valve outlet.

⚠ WARNING

1. The gas supply must be turned off at the LP-gas supply cylinder when this outdoor cooking gas appliance is not in use.
2. Storage of this gas grill indoors is permissible only if the cylinder is disconnected and removed from the gas grill.
3. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.

TRANSPORTATION AND STORAGE

1. Always use the Safety Cap when transporting or storing your cylinder.
2. Do not store in a building, garage, or other enclosed area.
3. Always store your cylinder outside.
4. Store out of reach of children.
5. Always transport in an upright position.
6. Do not smoke when transporting your cylinder.



Regulator and LP Cylinder Connections

⚠ CAUTION

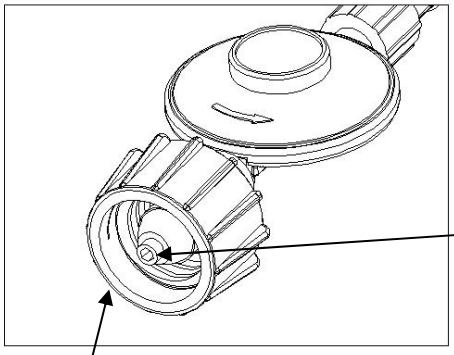
The gas pressure regulator provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11 inches water column.

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 240 degrees F (115 degrees C). It also has a flow-limiting device that will restrict the flow of gas to 10 cubic feet per hour (0.28 cubic meters per hour).

Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.

TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

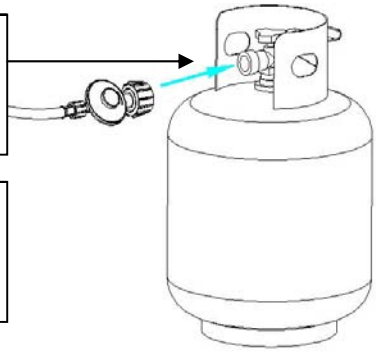
1. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Place the cylinder on the hook beside of body with the valve facing outward. See Assembly Instructions to secure.
3. Be sure all burner controls are turned to the "Off" position.
4. Remove the safety cap from the from the cylinder valve.
5. Center the nipple of the regulator into the cylinder valve
6. Turn the black nut clockwise until it stops. **Hand Tighten Only. Do Not Use A Wrench.**



Q.C.C.1 Type 1 Connector

Center this nipple of the regulator into the cylinder valve.

The regulator must enter the cylinder valve in a straight line.



⚠ WARNING

Always keep the gas cylinder in the upright position at all times.

⚠ WARNING

1. Do not connect this grill to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill. Inspect the hose assembly underneath the side burner and following the regulator hose up to its connection to the gas manifold assembly.
3. Always perform the Leak Test listed below before using your grill for the first time, if the cylinder has been changed, any gas components have been changed, the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect this grill to the LP system of a motor home or trailer.

LEAK TESTING THE REGULATOR, VALVE

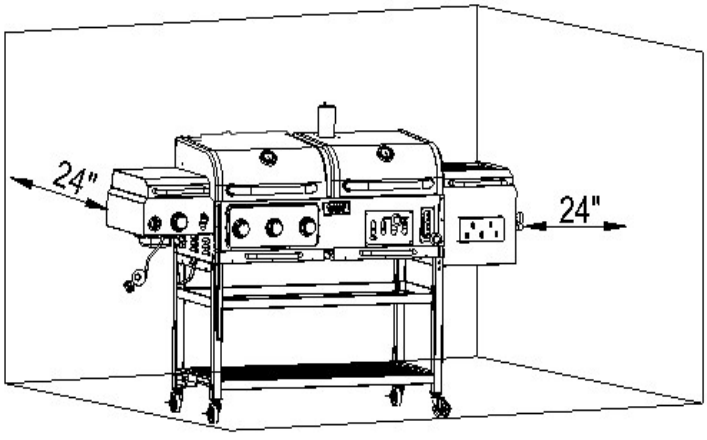
1. Ensure the LP cylinder valve and all burners are “Off”.
2. Ensure the LP cylinder is connected to the regulator.
3. If the information above is not followed exactly, a fire causing death or serious injury may occur.
4. Mix up a solution of 50% water and 50% liquid dish soap. Do not use any household cleaner solution.
5. Open the LP tank valve by turning the hand wheel counterclockwise one turn. If you hear a rushing sound, turn the gas off immediately. In that case, there could be a leak at the connection. Reconnect the cylinder to the regulator.
6. Spray or brush on the solution covering the following areas: cylinder welds, regulator and cylinder connection, gas hose connections to the regulator, all gas hoses, all gas hose connections to the burners including the main and side burners.
7. Growing bubbles on any of the parts and connections listed above indicate a gas leak. Immediately shut off the LP tank valve by turning the valve clockwise. Retighten the connections or order replacement parts as needed. Continue to test as necessary until no leaks are detected.
8. Close the LP tank valve by turning the hand wheel clockwise.

⚠ WARNING

1. **DO NOT USE THE GRILL** if you cannot stop the leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or local fire department.
2. Do not use any match or open flame, or smoke, during leak testing.
3. Do not light a burner during leak testing.
4. The replacement hose assembly must be the one identified.

⚠ FOR YOUR SAFETY

1. Minimum clearance from sides and back of unit to adjacent combustible construction below top of unit, 24 inches (60 cm) from sides and 24 inches (60 cm) from back.
2. Do not locate this outdoor cooking gas appliance under overhead-unprotected combustible surfaces.



APARTMENT RESIDENTS

Check with your apartment manager regarding your regulations for barbecues.

⚠ WARNING

1. Do not use this grill in any enclosed area, garage, shed, or under any type of overhead structure or canopy.
2. Operate this grill only in a well-ventilated area.

⚠ WARNING

Do not face the grill directly into the wind.

⚠ WARNING

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces and water.

Grill Operations

LIGHTING

Always visually inspect your grill before lighting. Replace any hoses that are frayed or cracked before lighting your grill. Look for anything that may be blocking spaces for ventilation and remove. After lighting, always check the flame to ensure you have a good flame all along each burner. If not able to light, or the flame is not even along the entire burner(s), then see the Trouble Shooting section

⚠ WARNING

1. Read instructions before lighting.
2. Open lid during lighting.
3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat the lighting procedure as below:

LIGHTING THE MAIN BURNERS USING ELECTRONIC IGNITION

1. Open the lid.
2. Ensure all burner control knobs are in the "Off" position.
3. Turn on the LP gas by turning the hand wheel on the cylinder valve.
4. Turn one burner control knob marked with an igniter flame "🔥" to "High".
5. Depress the electronic ignition button and hold down. You should hear a clicking sound, which shows the electronic ignition is working.
6. If the burner does not light within 5 seconds, turn the burner control knob to "Off". Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
7. When lit, turn the control knob to the desired setting.
8. Your grill is equipped with continuous ignition. Simply turn the control knob of the burner next to the lit burner to HI. It will light automatically. Do not press the electronic ignition button again. Then adjust control knob(s) to desired settings.

MANUALLY LIGHTING THE MAIN BURNERS WITH THE MATCH LIGHTING STICK

1. Open the lid.
2. Ensure all burners are in the "Off" position.
3. Slowly turn on the gas at the LP tank valve if it is not already on.
4. Place a match in the Match Holder. This is located in the top center drawer of the grill cabinet underneath the right main burner.
5. Use the holder to slide the lit match though the cooking grates and the front of the heat tent to the left of the burner you wish to light.
6. Press and turn the burner control knob to "HI/LIGHT". Continue to push in and hold up to 5 seconds or until the burner lights.
7. If the burner does not light within 5 seconds, turn the burner control knob to "Off". Wait 5 minutes for gas to clear, and try again.
8. When lit, turn the control knob to the desired heat setting.

LIGHTING THE SIDE BURNER WITH ELECTRONIC IGNITION

1. Open the side burner cover
2. Ensure the side burner control knob is in the "Off" position, as well as any main burners not in use.
3. Turn on the LP gas if it is not already on.
4. Turn the side burner control knob to "High".
5. Depress the electronic ignition button and hold. You should hear a clicking sound, which shows the electronic ignition is working.
6. If the burner does not light within 5 seconds, turn the burner control knob to "Off". Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
7. When lit, turn the side burner control knob to its desired setting.

TURNING OFF YOUR GRILL

1. Turn off the gas supply at the LP tank by turning the valve clockwise.
2. Turn all burner control knobs to the "Off" position.

Cleaning Your Grill

⚠ WARNING

1. Do not clean any part of your barbecue grill in a self-cleaning oven.
2. Do not use oven cleaners, abrasive kitchen cleaners, cleaners that contain citrus products, or mineral spirits.
3. Do not use any type of steel bristled brush.
4. Clean your grill regularly to prohibit grease build-ups and avoid a grease fire or excessive flare-ups.
5. Always allow the grill to cool down prior to cleaning.

STAINLESS STEEL – clean with multipurpose low abrasive non-phosphorous metal or stainless steel polish and a soft cloth. Always polish in the direction of the lines. Do not allow grease and dirt to accumulate.

In addition, the following products and naturally occurring substances in the outdoors will damage all stainless steel finishes. Use caution so that they do not come in contact with your Gas Grill. Immediately wash them off and dry the stainless steel should they ever come in contact with your Gas Grill. This includes, but is not limited to, Pool Chemicals (chlorine and bromine), Lawn Fertilizer, Ice Melting Salts, Sea or Salt Water, Urine, Bird Droppings, and Tree Sap.

OTHER EXTERIOR SURFACES– wash with a mild dish soap and warm water. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry.

COOKING GRATES, WARMING RACK, AND HEAT DIFFUSERS – use a stiff brass brush. Wash with warm water and mild dish soap as needed, rinse, and dry.

GREASE PAN AND TRAY – check after each use. Remove and empty the Tray when half full. Remove and clean the Pan as grease builds up. Both can be washed with warm water and mild dish soap.

ELECTRONIC IGNITER – visually inspect for cracks. Replace if a crack is found. Do not use water to clean the igniter.

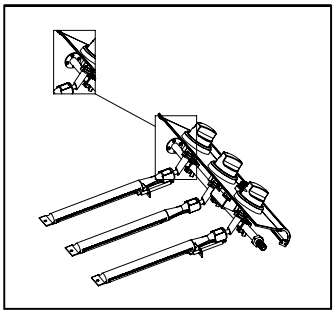
BURNERS – we recommend you clean your burners at least twice a year, or before use if the grill has not been used in over one month.

⚠ WARNING

Small insects, such as spiders, are able to access the burner tubes. Sometimes they will build nests or spin webs. In either case, this can block or reduce the amount of gas flowing through the burner. You will usually see a smaller flame, or a flame that is mostly yellow rather than blue, coming from the burner when this happens. Other signs include the grill not heating evenly, not reaching temperature, or burners not igniting. In cases with severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can cause damage to your grill and/or personal injury. **IMMEDIATELY SHUT OFF THE FLOW OF LP GAS AT THE CYLINDER BY TURNING THE HAND WHEEL CLOCKWISE SHOULD THIS HAPPEN.** Wait for the grill to cool, and then clean all burners.

CLEANING THE BURNERS

1. Ensure the LP gas is turned off at the LP cylinder.
2. Remove the cooking grates, flame tamer, and grease tray.
3. Remove the cotter pins located underneath the back end of each burner.
4. Lift each burner up and out.
5. Clean the inside of the burner using a stiff wire. A straightened coat hanger is one suggested tool. An alternative way to clean the inside of the burner is using compressed air. Always wear eye protection if using this method. **Never enlarge the burner ports during cleaning.**
6. Brush the outer surface of the burner.
7. Ensure all ports (holes) are free of all debris
8. Inspect the burner. Replace if any cracks or enlarged holes.
9. Reinstall the burners making sure the burners seat over the valves as shown in the figure to the right.



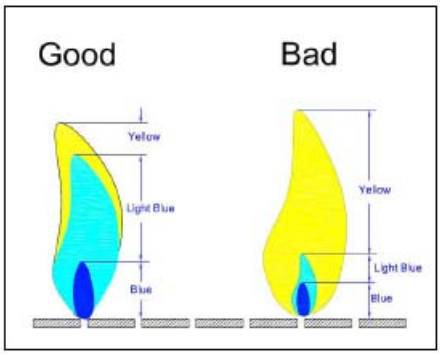
⚠ WARNING

Properly locating the burner with respect to the orifice is vital for safety.

10. Secure the back of the burners to the firebox with the cotter pins.
11. Replace the grease tray, flame tamer, and cooking grates.
12. Perform a Leak Test described earlier in this guide.

BURNER FLAMES

Always inspect the burner flame after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of noise. Some yellow tips are OK if under one inch. New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance. Older grills can also show more yellow flame as food deposits, oils, and fats can build up.



ALWAYS

1. Keep the grilling area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

ELECTRONIC IGNITION MAINTENANCE

Your grill is equipped with electronic ignition. It's powered by one "AA" size battery. Replace the battery when necessary. Unscrew the igniter top. Place the new battery into the igniter with the positive (+) end of the battery facing up. Screw the igniter top back into place.

GRILL STORAGE

1. Clean your grill before storage.
2. Storage of a gas grill indoors is permissible only if the LP cylinder is disconnected and removed from the gas grill.
3. Cover the grill.
4. Perform a Leak Test before use after storage.

Grilling With Your New Grill

Welcome to the world of grilling. Whether you're already an established griller, or just starting out, your new grill should bring you much enjoyment and satisfaction, to say nothing of some phenomenal meals. We encourage you to experiment to find your own favorite recipes.

The control panel is labeled "HI/LIGHT", "LOW", and "OFF" for each burner control knob. Simply push in on the temperature control knobs and turn to the desired heat setting. A thermometer is placed in the hood so that you can see the cooking temperature inside the grill.

The heat diffusers are designed to help evenly distribute heat throughout the grill. They are also designed to catch and smoke the right amount of drippings, adding more flavors to your meal.

DIRECT VS. INDIRECT COOKING

Food cooked on the grill is either done using direct or indirect cooking. Direct cooking is when the food is cooked directly over the heat. Food is placed in-between the burners for indirect cooking.

DIRECT – Used for preheating and searing

Use Direct cooking to sear meats. This helps to keep food moist by locking in juices. Some food, such as steak, is first seared using Direct cooking, and then finished cooking using the Indirect method. This is generally used for quicker cooking foods. Preheat the grill to 500°F (260°C). You can shut off one or more burners if you do not need to use the entire grilling surface once you reach over 500°F(260°C). You can also use a medium high heat of 400°F or more by turning the burners down slightly. Place the food directly over the heat source. Remain vigilant when grilling using this method, as it's easy to overcook.

INDIRECT – How most food is cooked on a gas grill

Indirect cooking is used for foods that take longer to cook, including large cuts of meat such as roasts. It's also used for cooking more delicate food that can dry out quickly such as fish and poultry, for fattier foods to reduce flare-ups, and when grilling using a roasting pan or aluminum foil. Preheat the grill to 500°F(260°C). Then turn some burners off, and others to medium to low depending on the temperature you want to maintain. Generally, turn the center burner off for a 3-burner model and the 2 inside burners off on a 4-burner model. Grills with more than 4 burners will vary depending on what you are cooking. Generally, you want to keep the temperature around 350°F. Do not place the food directly over any burners when using this grilling method. .

SIDE BURNER

Use the side burner to boil soups, corn on the cob, lobster, steam, stir-fries, or warm.

GRILLING TIPS AND TRICKS

1. Always "Preheat" your grill before cooking. Light all main burners, turn to "HI", and close the lid until the thermometer reads over 500°F (260°C), which should be 4 minutes. Then adjust the burner control knobs to the proper temperature. Note that no preheating is necessary for the side burner.
2. The thermometer measures the temperature at the top of the lid. The temperature down by the cooking grates is generally somewhat warmer.
3. Climate conditions can impact your grilling times. Allow more cooking time for cold, wind, and higher altitudes. We recommend you place the grill in an area protected from much wind.
4. Trim away any excess fat from meat to reduce flare-ups.
5. Keep similar size portions together so that they cook more evenly.
6. Generally speaking, the more food on the grill, the longer the cooking time.
7. Be aware when using the Direct cooking method, as food can easily become overcooked, burned, or dry out. Food may require more turning, or sometimes, may need to be moved off the flame.
8. Larger pieces of meat generally require more cooking time per pound than smaller pieces of meat.
9. If a major flare-up, or too many flare-ups occur, turn off the gas, move the food away from the flare-up, and close the hood. Restart the grill once the flare-up has died down.

10. Turn foods infrequently. Generally, only turn a steak once during cooking.
11. Use tongs rather than a fork when turning the food on the grill. Less juice will be lost that way.
12. Know your sauce and when to apply. Oil and vinegar based sauces can be brushed on any time. Sugar based sauces like barbecue sauce should be applied during the last few minutes of cooking.
13. A timer can help you keep from over-cooking the food.
14. Use insulated protective mitts or potholders when working around a grill in operation.
15. Use a small amount of cooking oil on the cooking grates before heating to reduce foods sticking on the grates.

Trouble Shooting Guide

BURNER WILL NOT LIGHT

1.) Gas supply is turned off. Turn on gas at LP tank.
2.) Out of propane. Check to be sure you still have propane in your tank.
3.) Regulator is not properly seated into the tank valve. Remove and reattach. Hand tighten only.
4.) Crimped fuel supply hose. Inspect and straighten.
5.) Regulator failure or damaged hose. Order replacement part and replace.
6.) Make sure you can hear the electronic igniter clicking. If not, replace the battery with an "AA" size. Inspect the electrode to be sure it's not coated in grease or dirt. If so, clean with rubbing alcohol. Check the distance from the electrode tip to the burner. The tip of the electrode should be 1/8" to ¼" from the main burner and 1/8" to 3/16" from the side burner. Adjust if necessary. Inspect the electrodes to be sure they are not cracked or broken. If so, order replacement parts and replace.
7.) Blockage in the gas system. Inspect the burners to be sure insects, spider webs, etc do not block them. Clean if necessary. Inspect under the control panel to be sure the burners are aligned properly with the valves.

IRREGULAR FLAME OR YELLOW FLAME

1.) New burner may have residual oil, which will burn off.
2.) Tubes in burners are blocked. Remove and clean.
3.) Burners have a high grease or dirt build-up. Remove and clean.
4.) Burners are not aligned properly with the valves. Inspect under the control panel.

SUDDEN DROP IN GAS PRESSURE OR FLAMES BLOW OUT

1.) Out of gas. Check to be sure you still have propane in your tank.
2.) Your excessive fuel flow valve has tripped, thereby reducing the flow of gas. Turn off all burners, wait 30 seconds, and relight grill. If problem persists, turn off all burners. Disconnect regulator from tank. Wait 10 minutes. Reconnect regulator and leak test. Slowly turn on LP tank and relight grill. Other ways the flow limiting device can be activated include
    a. A ruptured gas hose. Inspect, perform a leak test, and replace as necessary.
    b. Opening the control knobs before turning on the LP gas at the tank. Turn on the gas at the LP tank first before turning on a control knob to light.
    c. Improper purging of tank before it was filled. See your LP gas dealer.
3.) Wind could be blowing out your burners. Turn front of grill to face wind or move out of the wind.

FIRE BEHIND CONTROL PANEL

Immediately shut off LP tank valve and allow grill to cool.

1.) Check burners for obstructions and clean.
2.) Inspect under the control panel to be sure the burners are aligned properly with the valves.
3.) Gas is leaking from a faulty connection or damaged hose. Perform a leak test and inspect for leaks. Tighten or replace parts as necessary.

Frequently Asked Questions

Can I convert my gas grill from one fuel source to another?

No. Your gas grill is manufactured to specific standards developed by CSA and ANSI for your safety and grilling performance for either LP or Natural Gas. We do not offer conversion kits nor do we recommend you change the fuel type.

How are your grills tested?

Our grills are tested and certified by CSA, a leading worldwide independent testing center, to meet or exceed various CSA and ANSI standards along with various performance standards. The burners and gas line in each grill are also individually tested when each grill comes off the assembly line just prior to packaging. Each burner is ignited for this test.

What is the humming noise I sometimes here coming from my regulator?

The humming sound you can hear is just gas flowing through the regulator. There is no need to be concerned with a low volume of noise.

My grill has a low flame on some burners, or some burners will not light at all. What can cause this?

This can be caused by the regulator's flow limiting device, which is generated by a sudden change in pressure. Opening the tank valve too quickly can cause this. In this case, close the LP tank valve and disconnect from the regulator. Let it stand for 10 minutes. Reconnect the regulator to the LP tank. Open the grill lid. Slowly open the LP tank valve. Follow the burner lighting procedures and light the burner furthest from the LP tank. Continue to light the other burners as you move towards the LP tank.

Can I use ceramic plates, briquettes of any kind, or lava rocks?

No. Your grill is designed for use only with the heat diffusers. Grease drips down on to the diffusers and is burned, creating steam and additional flavor.

For technical support and replacement parts service

Business hours: 8:00 am to 10:00pm Monday thru Saturday 9:00am to 8:00pm Sunday, Central Standard Time

For customer service please call 1-888-922-2336 or live chat at academy.com.

Do not call store for technical support and replacement part.

Limited Warranty

The manufacturer warrants to the **original consumer/purchaser** that this product shall be free from defects in workmanship and materials under normal and reasonable use when assembled and operated according to this Owners Manual from date of purchase.

One year except as noted below:
Stainless Steel Burners - 3 year

The manufacturer will, at its discretion, refinish or replace any product or part found to be defective during the limited warranty period. There may be a shipping charge. The manufacturer may require you to return the part(s) claimed to be defective for its inspection, freight or postage prepaid. Contact our Customer Support Center as shown below before returning any part(s).

The manufacturer will require reasonable proof of purchase. **We strongly recommend you keep your sales receipt** and register your Gas Grill. You can attach your receipt to this manual. This limited warranty does not cover the cost of any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, alteration, failure to perform normal and routine maintenance, discoloration, scratches, rust, damage arising out of transportation of the product, or normal wear and tear. This limited warranty will not apply to any grill used commercially purposes

This limited warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties; express or implied, including implied warranty of merchantability or fitness for a particular purpose. Neither manufacturer dealers nor the retail establishment selling this product have any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

This limited warranty applies only to products sold at retail, and is not transferable.

The manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. Therefore, the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights, which vary from state to state.

Customer Service

Thanks for purchasing this Outdoor Gourmet gas grill. We're here to help you maximize your enjoyment and appreciation of your new grill. Please don't hesitate to contact us should you have any questions regarding assembly, performance, warranty, or accessories. We will be happy to order any replacement parts needed. Please have your model number ready when you contact us. We're here to serve you!

- If you need assistance or to order parts: **Call** 1-888-922-2336

- Business hours: 8:00 am to 10:00pm Monday thru Saturday 9:00am to 8:00pm Sunday, Central Standard Time